Ricotta fruit toast fingers with apricot and blueberries

NZB-0445 · Fruit breakfasts · Warm · 10 children

INGREDIENTS

wholemeal bread without whole seeds · 300 g

plain ricotta · 320 g

apricot · 175 g

blueberries · 175 g

Prepared produce weights are edible weights. Adjust portions and textures for the individual child.



Illustrative family serving; produce varies by recipe.

PREPARATION

1. Remove skin and stone from apricot, then dice and cook until spoon-soft.
2. Cook blueberries until soft and mash every berry. Follow pack instructions if frozen.
3. Lightly toast bread and remove hard crusts. Spread ricotta and a thin layer of mash made from the prepared fruit. Cut into tender fingers.
4. Divide the finished batch into 10 starting portions. Adjust texture and portion for the individual child.

SERVING TEXTURE

Serve soft, manageable pieces or a moist mash. Seat and supervise children while eating. Use each child's feeding plan where applicable.

ALLERGEN CHECK

Milk, wheat (gluten). Verify product labels, substitutions, individual plans and cross-contact controls.

SHARED INGREDIENTS

wholemeal bread without whole seeds, plain ricotta, apricot, blueberries

Approx. preparation 15–20 min + an extra 10-minute serving allowance. Cooking time varies. Estimates are not kitchen-tested.

Provisional batch for 10 children aged 3–5. Recipe review copy. Check individual allergy, nutrition, feeding and food safety plans. Cost estimate pending verification.